

# Gicior-wicior hehe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (20.4%)	81 %	4
Grain	Thomas Fawcett Halcyon	1 kg (20.4%)	80.5 %	5
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (30.6%)	60 %	3
Grain	Płatki owsiane	0.2 kg (4.1%)	60 %	3
Grain	Acid Malt	0.2 kg (4.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mandarina Bavaria	35 g	20 min	10 %
Dry Hop	Mandarina Bavaria	15 g	2 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	5 min
Spice	Zest z pomarańczy	15 g	Boil	5 min
Spice	Rumianek	5 g	Secondary	2 day(s)
Spice	Zest z pomarańczy	10 g	Secondary	2 day(s)